

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “August”

Dinner time 18:00-19:45 or 20:00-21:45

- Our dishes may contain allergens, please ask for further details.
- The menu is subject to change, depending on the seasonal ingredients.

NAGISA

¥13,970

« “KAISEKI” course which you can enjoy the essence of Japanese cuisine »

Aperitif

Appetizer Sea Urchin in Jelly, Mozuku-seaweed, Conger Eel Rolled in Kelp,
Roasted Duck, Mamakari-sardine, Lotus Root, Salmon, Omelet and Asparagus

Soup Red Spotted Grouper with Eggplant, Wax Gourd,
Japanese Plum and Citrus

Sashimi Sea bream, Yellowtail, Grunt and Octopus

Middle dish Mantis Shrimp and Seasonal Vegetable with Sour Miso Sauce
Steamed Egg Custard with Abalone and Sea Urchin

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Steamed dish Deep-fried tofu mixed Vegetables, Taro potato, Sea bream and Okura

Rice Corn Rice, Miso Soup and Japanese Pickles

Fruit Poached Peach in White Wine and Shine Muscat-grape

OUGI

¥17,710

« Special “KAISEKI” course of More good taste including Local ingredients »

Aperitif

Appetizer Sea Urchin in Jelly, Mozuku-seaweed, Conger Eel Rolled in Kelp,
Roasted Duck, Mamakari-sardine, Lotus Root, Salmon, Omelet and Asparagus

Soup Red Spotted Grouper with Eggplant, Wax Gourd,
Japanese Plum and Citrus

Sashimi Thin Sliced Red Spotted Grouper and Grunt

Middle dish Mantis Shrimp and Seasonal Vegetable with Sour Miso Sauce
Steamed Egg Custard with Abalone and Sea Urchin

Grilled dish Grilled Fish and Local Okayama Beef Steak and Salad

Fried dish Seasonal Seafood and Vegetable Tempura

Rice Five pieces of Sushi and Miso Soup

Fruit Poached Peach in White Wine and Shine Muscat-grape

*The prices include tax and service charge.

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BEEF STEAK GOZEN

¥13,970

《 Course for much more beef steak with Japanese cuisine's taste 》

Aperitif

Appetizer Sea Urchin in Jelly, Mozuku-seaweed, Conger Eel Rolled in Kelp,
Roasted Duck, Mamakari-sardine, Lotus Root, Salmon, Omelet and Asparagus

Soup Red Spotted Grouper with Eggplant, Wax Gourd,
Japanese Plum and Citrus

Sashimi Sea bream, Yellowtail, Grunt and Octopus

Middle dish Mantis Shrimp and Seasonal Vegetable with Sour Miso Sauce

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Rice Corn Rice, Miso Soup and Japanese Pickles

Fruit Poached Peach in White Wine and Shine Muscat-grape

OKOSAMA ZEN ~Junior plate~

¥3,630

《 Dinner plate for kids and junior 》

Rice Ball, Cream Croquette, Japanese Omelet, Sausage, Fried Chicken,
Fried Shrimp, Salad, Steamed Egg Custard, Miso Soup and Dessert

*The prices include tax and service charge.